

Great Work Accomplished by Bishop Hare
Among the Different Tribes.

[illegible]

Smuffles.
Smuffles are very dainty and appetizing for luncheons or teas, or even for dinners, and are easy to prepare. The essentials are a quick oven and prompt serving, even after the ingredients have been properly mixed. Smuffles are largely composed of the whites of eggs, stiffly beaten, and added to the other ingredients at the last moment. Have all materials at hand before beginning the making of a smuffle, all the ingredients and a cake pan with straight sides, which must be thoroughly buttered. In turning in the smuffle room must be left for the rising, and a hand of greased paper planned around the top of the smuffle as it rises. After the smuffle pan has been placed in the oven it must not be disturbed, or it will fall.

"Which woman?" queries Ted, in a voice of indifferent wonder.

"Why, Miss Wilden, of course! Her common sense might tell her that I would rather have a regular governess for the children if they need teaching."

Sometimes the soldiers went for days without meat—sometimes without any food, Lafayette tells us, marveling at the endurance and courage of the men. There is often famine in the camp, writes Hamilton, a man not given to

Tracy—"Not much! Money talks, but there is not enough of it in the world to take your place."

